

# RE-HEAT FOODS QUICKLY & SAFELY

## Key Elements:

- Reheat previously cooled foods to an internal temperature of 165°F or above
- Rapid reheating is required (2 hours or less)
- Stir foods frequently to distribute the heat
- Measure the internal temperature with a thermometer
- After reaching 165°F, the food must be held hot at 140°F or above



## Reheating Methods:

- Direct heat (stove top) is best....may also use steam cookers, ovens and microwave if reheating achieves 165°F within 2 hours
- Reheating in steam tables and crock pots is unsafe and discouraged



*Do Not Mix New/Fresh Food with Leftover Items*